

Nebraska Directory

**DOCTORS**  
**MACH & MACH**  
**DENTISTS**  
3rd Floor PAXTON BLOCK, 16th and Farnam  
Sts., OMAHA. Best equipped Dental Offices  
in Omaha. Reasonable Prices. Special  
discount to all people living outside of Omaha.

**MID-WEST ELECTRIC CO.**  
1807 Harney St. Omaha, Neb.  
709 Cherry St. Des Moines, Ia.  
**ELECTRICAL JOBBERS**  
Distributors for General Electric Co.; American  
Electric Co.; Westinghouse; C. A. Wood; Preserver Co.  
A good stock of general supplies, both cities

**CATTLE HOGS SHEEP**  
**BOWLES**  
FOR REAL SERVICE  
AT OMAHA  
**Fix That Leaky Roof**  
Use **NOAH'S PITCH**  
Send for circular and prices.  
**Sunderland Machinery & Supply Co.**  
Omaha

**Hess & Swoboda**  
**FLORISTS**  
Special attention to outside  
orders for floral designs by  
mail or express. Quick service  
1415 FARNAM ST., OMAHA, NEBRASKA

**FILMS DEVELOPED FREE**  
When Prints Are Ordered  
Prints 2x2 1/2, 3 cents; 2x2 1/4, 4 cents;  
postcard size, 6 cents, postpaid.  
**Beaton Photo Supply Co.**  
15th & Farnam Sts., Omaha, Neb.

**Frank Svoboda**  
**MONUMENTS**  
For Factory Prices  
1218-31 So. 13th Street,  
OMAHA, NEB.

**We Buy, Sell, Exchange and Repair**  
All kinds of Typewriters.  
**GUARANTEED TYPENITERS**  
\$10 AND UP  
Write for list. We also have you  
30% on your typewriter and office  
supplies.  
**MIDLAND TYPEWRITER CO.**  
1406 Dodge St., Omaha, Neb.

**6% INTEREST PAID**  
You on all Savings  
We also loan money on dwellings and business  
property. Incorporated in Neb. Write or call on  
us. Under supervision of State Banking Dept.  
**BANKERS' SAVINGS & LOAN ASSOCIATION**  
1505 Farnam St., Omaha, Neb.

**OMAHA PIPE CO.**  
Importers and Jobbers  
**PIPES AND SMOKERS SUNDRIES**  
**EXPERT PIPE REPAIRING**  
1503 Howard Street, Omaha, Neb.

**Diamond W. Worm Expeller**  
Sure get rid of worms in hogs.  
Don't delay, send order at  
once, it may mean saving  
of many dollars to you.  
**WILLIAMS-MURPHY CO., OMAHA, NEBR.**

**INTERNATIONAL**  
**ONE-PIPE HEATERS**  
Write for catalogue.  
**MILTON ROGERS & SONS CO.**  
1515 Harney St. Omaha, Neb.

**INSIST ON**  
**G. & G. Quality Re-Tread**  
and Save 50% on Your TIRES  
Unusual bargains in slightly used tires  
and tubes. New tires at reduced prices.  
**G. & G. TIRE CO., 2115 LEAVENWORTH ST., OMAHA, NEB.**

**X-RAY**  
Diagnosis and Treatment  
**D. A. Medders, Expert Roentgenologist**  
492-4 Brandeis Bldg., OMAHA. Call or write us.

**Hand Made**  
**SPECIAL!!**  
Buy direct from a manu-  
facturer by the box; 50  
cigars of equal quality  
would cost you \$2.50 else-  
where, our price \$2.00, you  
save 50c. Shipped prepaid.  
**H. BESELIN & SON, 1405**  
Douglas St. Omaha, Neb.

**GOULD**  
**STORAGE**  
**BATTERY**  
The battery with the dreadnaught  
plates. One for your car. Sold and  
installed by quality dealers.  
**McGraw**  
Mill and Electrical Supplies  
1208-10-12 Harney St., Omaha  
A CHANCE FOR DEALER AGENTS

**DR. BRADBURY, Dentist**  
29 Years in OMAHA. Home treatment for Gum Diseases. Painless  
Dentistry; work guaranteed 10 years; Fillings, Crowns, Bridge-work and Plates  
that stay where I put them. Send for Booklet on Unusual Dentistry—it's  
free. Railroad fare for 50 miles allowed. 821-22 Woodman of World Bldg., Omaha, Neb.

**A Suggestion!**  
**THE WOODMEN OF THE WORLD**  
Issue Life Insurance Certificates for  
\$250.00 to \$5,000.00  
**NO MAN CAN HAVE TOO MUCH!**  
Present members may obtain additional insurance in the *Universal Camp* for any  
amount which, with their present certificate, will not exceed \$5,000. The  
*Universal* certificate is in full force from date of issue and  
the premium never changes.  
If you are thinking of increasing your insurance, ask the  
Clerk, or write to  
**Sovereign Commander**  
Omaha, Neb.

**KODAK FINISHING**  
and supplies. Largest  
house in the west. All  
Eastman goods. We pay  
return postage on finishing.  
**THE ROBERT DEMPSTON CO., 1815 Farnam Street**  
Eastman Kodak Co. Omaha, Neb.

**HOTEL SANFORD**  
200 ROOMS  
OMAHA  
SAFETY, SERVICE  
AND ECONOMY

**FLITTON OPTICAL CO.**  
213 So. 16th St. Omaha  
**Eyes Examined**  
**Glasses Fitted**

**A-DOG-ON-GOOD-AUTO-OIL**  
**LIBERTY**  
**AUTO OIL**  
Pollock Oil Co., Omaha, Neb.

**37 years of successful Pho-**  
**tography. Why experiment?**  
**THE HEYN STUDIO**  
16th and Howard St., Omaha, Neb.  
Open Hours 9 to 6 Sundays 12 to 1

**CREAM WANTED**  
Market your cream where it will net you the most  
money. The Fairmont Creamery Company  
offers you the benefit of its thirty-four years of ex-  
perience. By shipping your cream to this company  
you will receive full market value in payment  
your check will be sent you daily; you will save ex-  
press charges and your cans will be returned more  
promptly. They guarantee to net you from 50c to 1.10  
more per can for your cream than you can get by  
selling it at home. Ship to the nearest Nebraska fac-  
tory. Factories are located at Omaha, Crete and Grand Island.

Write, wire or phone  
**WOOD BROTHERS**  
**OMAHA**  
For correct quotations on  
live stock. ESTABLISHED 1867.

**Hotel Loyal, Omaha**  
Take Dodge Street Car From Stations  
**ABSOLUTELY FIREPROOF**  
Rates: \$1.00 up without bath.  
\$1.25 up with bath.

**The Hotel With a Reputation**  
R. E. BRYANT—Proprietors—O. E. CARNEY

**DYERS**  
BEST BUYERS-SELLERS OF CATTLE,  
HOGS AND SHEEP STOCK YARDS-OMAHA  
**DROS & CO.**

**LEE W. EDWARDS**  
**CHIROPRACTOR**  
N. E. Cor. 24th and Farnam Sts.  
OMAHA, NEB.  
Telephone Douglas 3446  
Night telephone Harney 4791  
**LADY ATTENDANT**

**Hotel Castle**  
632 S. 16th Street  
Omaha, Neb.  
New, absolutely fireproof  
300 ROOMS  
With private toilet \$1.00  
with private bath \$1.50  
**FRED A. CASTLE, Proprietor**

**OMAHA BODY CO.**  
1529-31-33 North 16th St., Omaha, Neb.  
We make a specialty of manufacturing FARM and  
COMMERCIAL BODIES and CABS. If your  
dealer does not handle our line, send us his name.

**BOILERS** **SMOKESTACKS**  
**TWO PLANTS**  
**DRAKE, WILLIAMS,**  
**MOUNT COMPANY**  
Main Office and Works  
23rd, Hickory and U. P. R. R.  
Phone Douglas 1043  
BRANCH  
20th, Center and C. B. & Q.  
Phone Douglas 1141  
**Oxy-Acetylene Welding**  
**STANDPIPES** **TANKS**

**IT PAYS TO**  
**SHIP CREAM**  
**DIRECT**  
**ALFALFA BUTTER CO., OMAHA**  
Ask us to put your name on  
our quotation list that you may  
compare our prices with others

**Beef Scrapple.**—Boil two pounds of  
flank beef until tender, put the meat  
through the grinder and add to the  
meat liquor cornmeal to thicken;  
cook until thoroughly done; add the  
meat and seasonings to taste. Pour  
into a mold and use for frying when  
sliced in thick slices. This will keep  
some time if kept cool.

**Braised Liver With String Beans.**—  
Wash a calf's liver and lard it with  
bacon. Roll in flour, season with  
salt, pepper and celery salt. Cook  
the liver in a saucepan with a little  
bacon fat. When well seared over  
add five slices of carrot, one-half an  
onion, two sprigs of parsley, a bit of  
bay leaf, one clove, two pepper cor-  
ners, and two cupfuls of brown stock  
or water. Cover closely and bake in  
moderate oven two and a half hours,  
basting five times during the cooking. Add  
two tablespoonfuls of orange juice;  
pour over the liver and serve sur-  
rounded with hot seasoned string  
beans.

**Steak With Banana.**—Broil or pan  
broil a steak; cut in halves four ba-  
nanas and lay them in the pan; sprinkle  
with bits of butter and serve, when  
well heated through, with the steak.  
Buy occasionally a bottle of good  
sauce; the collection will last for  
years, and dishes will be made more  
appetizing by a pinch of curry or a  
teaspoonful of mushroom catsup. The  
cost will not be noticed if they are  
not purchased at once.

**The KITCHEN**  
**CABINET**

It is almost always when things are  
all blocked up and impossible that a  
happening comes. If you are sure that  
you are looking, and ready, that is all  
you need. God is turning the world  
around all the time.—Whitney.

**SEASONABLE SUGGESTIONS.**  
Try these fish balls: Put a table-  
spoonful of butter in a saucepan; add  
the same quantity of  
flour, and when smooth,  
stir in a half-cupful of  
sour cream; remove  
from the fire and add a  
beaten egg, salt and pep-  
per to taste, and a cup-  
ful of fish that has been  
pounded to a paste. Cool  
and shape into balls; dip  
in egg and crumbs and  
brown in hot fat. Serve  
with sauce made from the bones sim-  
mered in water to cover, strain and  
thicken with flour and butter cooked  
together.

**Lemon Catsup.**—Mix a table-  
spoonful of grated horseradish with  
the grated rinds of four lemons; add  
three teaspoonfuls of salt, the juice  
of the lemons, and two tablespoonfuls  
each of mustard and celery seed, four  
cloves and a dash of red pepper. Boil  
30 minutes and put away six weeks.  
This is fine to serve with fish.

**Currant Mint Sauce.**—Cut in small  
pieces two-thirds of a glass of cur-  
rant jelly; add one and a half tea-  
spoonfuls of finely chopped mint, and  
the grated rind of a quarter of an  
orange. Serve with mutton.

**Barbecued Ham.**—Wipe a thick  
slice of ham and remove the surplus  
fat, which may be fried out and saved  
for various uses. Cover the ham  
with lukewarm water and let stand  
an hour. Drain, wipe and put into  
a hot pan to brown well on both sides.  
Remove the ham, and to the fat in the  
pan, add three tablespoonfuls of vine-  
gar, mixed with one teaspoonful of  
mustard, one half-teaspoonful of su-  
gar and a few dashes of paprika. When  
well heated pour over the ham.

**Barley Flour Hermit.**—Take a half-  
cupful of shortening, three table-  
spoonfuls of milk, three teaspoonfuls  
of baking powder, teaspoonful each  
of cloves and cinnamon, a cupful of  
sugar, two cupfuls of barley flour, a  
teaspoonful of allspice, a half-tea-  
spoonful of salt, and a cupful of chop-  
ped dates. Roll and cut or drop from  
a teaspoon.

A bit of lemon jelly left over from  
a previous meal, if combined with a  
few stewed prunes and a bit of cream,  
will make a most dainty dessert.

Old bed spreads may be cut into  
small-sized cloths for wash cloths.  
Ten leaves should be saved for  
sweeping days. Squeezed dry and  
placed in a cool place they may be  
moistened when ready to use.

There is good for us who will brook no  
ill.  
For those who hope there is glad-  
ness still;  
Let us keep the path with a sturdy  
will,  
And sing a song as we climb the  
hill.

**GOOD THINGS FOR THE TABLE.**  
Bits of left-over fish may be used  
in salads, in a white sauce, to serve on  
toast or put through a  
sieve, and added to a  
souffle make a most  
satisfying dish.

**Corn Tamale.**—Cook  
together a can of corn,  
a half can of tomatoes,  
one cupful of cornmeal  
and two cupfuls of  
corned beef. Add one  
onion, two well-beaten  
eggs, and salt and pep-  
per to season. Serve with a sauce  
made from half a can of tomato, a  
tablespoonful of onion juice, a dash  
of red pepper and two tablespoonfuls  
each of butter and flour cooked to-  
gether.

**Calf's Heart en Casserole.**—Wash  
the heart and stuff with any desired  
stuffing. Arrange a half cupful of  
onions and carrots in a casserole, then  
lay in the heart. Sprinkle with salt,  
pepper and paprika; dredge with flour  
and bake for two hours. Remove  
from the dish and make a brown  
gravy, using four tablespoonfuls of  
the fat with three of flour, adding two  
cupfuls of boiling water. Serve with  
the gravy and vegetable around the  
heart. Corn or barley flour should be  
used for the thickening.

**Heart a la Francaise.**—Take a half  
cupful of bread crumbs, two table-  
spoonfuls of finely chopped suet, a  
teaspoonful of minced parsley, some  
sweet herbs, salt and pepper, and an  
egg for binding. Stuff the heart with  
this and fasten well with a string.  
Rub the heart over with melted fat  
and fold in a buttered paper or a pa-  
per bag used for cooking. Roast for  
three and a half hours. Serve gar-  
nished with spinach and brown sauce.  
Tomatoes as a vegetable may accom-  
pany this dish.

The air is rich with sweet perfume,  
For the apple trees are all a-bloom,  
And the birds make song  
The whole day long.

**SERVING BEEF HEARTS.**  
The price of beef hearts varies in  
different sections and it is never safe  
to say that certain kinds  
of meat are low in price.  
In heart there is little  
waste, and when the cost  
is reasonable it makes a  
fairly economical dish. If  
the heart is to be cooked  
whole it should be care-  
fully washed to remove  
all blood, then the in-  
edible portion and the  
arteries are removed and  
it is ready to stuff or cook in any way  
desired.

When stuffing, cut through the right  
and left sections so there is but one  
cavity to fill. A stuffing of sausage  
meat, to which an onion or two finely  
chopped is mixed, makes a most sa-  
vory dish. Sage with a little onion for  
flavor is another combination with  
bread crumbs which is well liked. Egg,  
butter and salt and pepper are all  
needed to make a savory stuffing. A  
heart simply stewed until tender then  
sliced cold makes a good dish. The  
seasoning should be added to the  
sauce while cooking so that the meat  
will be seasoned all through.

Beef heart stuffed and served  
sliced cold with any desired meat  
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Music, when soft voices die,  
Vibrates in the memory;  
Odors, when sweet violets sicken,  
Live within the sense they quicken.

**TIMELY TIPS.**  
This is the season of the year when  
looking over old treasures and unused  
but still useful articles  
to pass them on. To  
somebody who has little,  
they would be both use-  
ful and acceptable.

The wise housewife  
these days does not, un-  
less obliged by decor-  
ators or painters, tear up  
the whole house so that  
there is no place for the  
weary man to lay his  
head or read the evening paper. The  
housewife of today cleans and set-  
tles a room at a time and when his  
help is not needed the man of the  
house is not aware that houseclean-  
ing is in progress. The household  
upheavals of former days are now ex-  
tinct, for which we are thankful.

When possible, save the old curtains  
so that they may be hung each time  
while the new curtains are being lau-  
ndered or dry cleaned. It takes but  
a few moments to hang them and it  
means much to the attractiveness of  
the room.

Soak paint brushes in kerosene then  
wash in hot soapsuds and they will  
become pliable again.

A never-failing remedy for a tender  
skin which might become a bed sore  
is to lather it freely with castile soap,  
letting it dry on.

Soda applied to a burn either from  
the fire or sun will relieve the pain.  
Moisten the soda and continue to add  
moisture as it dries.

Pineapple juice and honey make a  
fine cough sirup and one which the  
little people will not refuse.

If a fish bone or any sharp sub-  
stance is swallowed, swallow the  
white of an egg immediately; this  
coats over the sharp edges and  
protects the stomach and intestines.

A hot raisin with a grain or two  
of red pepper wrapped in it is good  
for a toothache or an earache.

Put a little lemon or orange juice  
in the spoon before filling with castor  
oil. It will go down with less pro-  
test.

Use popped corn instead of crout-  
ons with the tomato soup, thus sav-  
ing wheat and giving your family a  
treat at the same time.

A little vinegar put on the hands  
will soften them when roughened by  
work or wind.

The air is rich with sweet perfume,  
For the apple trees are all a-bloom,  
And the birds make song  
The whole day long.

**SERVING BEEF HEARTS.**  
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**Libby's**  
**Tempting veal loaf**

**WHAT** is more tempting  
for a summer luncheon  
than Libby's savory  
Veal Loaf! Prettily garnished  
it makes a dainty yet sub-  
stantial dish—and one all  
ready to put on the table!

Order Libby's Veal Loaf today.  
You will want it always on  
your shelves—for quick lunch-  
eons—for unexpected guests.

Libby, McNeill & Libby, Chicago



**Certain-teed**  
**Roofing**

**Better than metal**

**Certain-teed** is fast taking the place of metal roofs,  
not only because of the scarcity and high cost of metal, but be-  
cause **Certain-teed** is superior in every important roofing quality.  
Metal easily rusts and disintegrates from atmospheric gases.  
**Certain-teed** cannot rust and its asphalt base makes it practically  
immune to any form of corrosion.

Metal absorbs heat and transmits it to the interior of a building.  
**Certain-teed** insulates against heat and cold, and makes the  
building cooler in summer and warmer in winter.

Metal is noisy in wind or storm. **Certain-teed** completely  
deadens sound from such sources.

Metal is not and cannot be safely guaranteed. **Certain-teed** is  
absolutely guaranteed 5, 10 or 15 years, according to thickness,  
and actually gives longer service than its guarantee.

Metal is a direct drain on military materials. **Certain-teed** is  
made principally of waste rags and asphalt—materials which  
have no military use whatever.

**Certain-teed** has proved its efficiency and economy for every kind of roofing ser-  
vice—for factories, warehouses, hotels, stores, farm buildings, out-buildings, etc.  
**Certain-teed** is more economical and more efficient in service than metal or any other  
type of roof. **Certain-teed** is the best quality of roll roofing—it costs no more to lay  
than ordinary roll roofing and lasts much longer. For sale by good dealers everywhere.

**CERTAIN-TEED PRODUCTS CORPORATION**  
Offices and Warehouses in the Principal Cities of America  
**Manufacturers of Certain-teed Paints—Varnishes—Roofing**

**Scenes of Prosperity**  
**Are Common in Western Canada**

The thousands of U. S. farmers who have accepted  
Canada's generous offer to settle on homesteads or buy  
farm land in her provinces have been well repaid by  
bountiful crops of wheat and other grains.

Where you can buy good farm land at \$15 to \$30  
per acre—get \$2 a bushel for wheat and raise 20 to  
45 bushels to the acre you are bound to make money  
—that's what you can do in Western Canada.

In the provinces of Manitoba, Saskatchewan or  
Alberta you can get a  
**HOMESTEAD OF 160 ACRES FREE**  
and other land at very low prices.

During many years Canadian  
wheat fields have averaged 20 bushels  
to the acre—many yields as high as  
45 bushels to the acre. Wonderful  
crops also of Oats, Barley, and Flax.

**Mixed Farming** is as profitable an  
industry as grain raising. Good  
schools, churches, markets convenient,  
climate excellent. Write for literature and  
particulars as to reduced railway rates to  
Supt. of Immigration, Ottawa, Can., or to

**W. V. BENNETT**  
Room 4, Bee Bldg., Omaha, Neb.  
Canadian Government Agent

**ATTENTION**  
**Farmers and Business Men!**

If you have a *Dwelling, Mercantile Building,*  
*Stock of Merchandise, Growing Crops, Farm*  
*Property* or an *Automobile* to be insured, it  
will pay you to see our representative first.  
Our rates are less—our adjustment service unexcelled.

**UNION FIRE INSURANCE COMPANY**  
Established 1886 ASSETS OVER \$330,000.00  
AGENTS WANTED IN OPEN TERRITORY

**Sapolio doing its work. Scouring**  
**for U.S. Marine Corps recruits.**  
Join Now!  
APPLY AT ANY  
POST OFFICE  
for  
SERVICE UNDER THIS EMBLEM